

Pemartin Pedro Ximenez NV (Sherry Wine)



Bodegas Diez Mérito produces Sherry wines in a traditional system of soleras and criaderas, Brandy de Jerez, traditional vinegar and other spirits in their two historic bodegas, El Cuadro and Bertemati, in Jerez. Their holdings encompass over 500 acres of vines between 3 main vineyards, Vina El Caribe (in the historic pago of Añina), Vina El Diablo and Vina las Mezquitillas, mostly on the typical, chalky, albariza soil and all rated Jerez Superior.

The brand Pemartin dates back to 1810 with the planting of a vineyard in the Macharnudo pago by Julian Pemartin Rodis. In 1819 he built the winery known as El Cuadro, which is still in use to this day.

In 1961, the Díez Lacave brothers, direct descendants of the founding partners, acquired the “Marqués del Mérito” bodegas and in 1979 they merged with “Díez Hermanos” to form the DÍEZ-MÉRITO group.

Appellation	Jerez - Xeres - Sherry D.O.
Grapes	100% Pedro Ximenez
Altitude / Soil	
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested and sun-dried until partially raisined
Production	Pressed and partially fermented, the wine was then fortified to 16% alcohol
Aging	Aged for more than 5 years in a solera of American oak barrels, xxx g/l residual sugar
UPC / SCC / Pack	8410051005756 / 28410051005750 / 6

Tasting Note:

The sweetest, richest style of Sherry, made from grapes that have been partially dried in the sun to concentrate their flavors and sugar. It offers an inky dark brown color and rich aromas of raisin, dried fig, coffee, chocolate and a hint of licorice.

Pair this with chocolate desserts, caramel desserts like flan, blue cheeses or substitute it for vermouth in your favorite cocktail recipe.

